The Chefs Jasting

SAMPLE MENU

1st Course

Costarrican Fish Ceviche

Cilantro, Tomatoes, Onions, Peppers, Platano Chips

2nd Course

Citrus Microgreen Salad

Seasonal Vegetables

3rd Course

Crispy Porchetta

Pomegranate Reduction, Roasted Pistachio Crumble

4th Course

Yakitori Grilled Marinated Mushroom Trio Ponzu Dipping Sauce

5th Course

Patacones Rumba Grilled Flank Steak, Pico de Gallo, Mojo Cilantro Sauce

Menu items can be made gluten free

